Shanghai Style Wonton Soup  
recipe by Valerie Li

Ingredients

wontons
2 g ginger, sliced
2 g scallions, loosely chopped
1 star anise
1 pound ground pork
1 egg
½ tbsp kosher salt
1 tsp soy sauce
1 tsp oyster sauce
1 tsp MSG, optional
1 stalk Chinese celery, finely chopped

soup base
1 g dried seaweed (zi cai)
1 g dried tiny shrimp (xiao mi)
1 g scallions, chopped
2 tsp soy sauce
1 tsp sesame oil
1 g cilantro
1 cup wonton water

optional: serve with chili oil, to your taste

Instructions

Part 1: Make the wonton filling
1. Soak ginger, scallion, and star anise in a bowl of boiling water.
2. Wait until the water cools. Add the water to a bowl of ground pork.
3. Add the egg and then start mixing in a clockwise motion until the ground pork becomes pasty
4. Add in all the seasonings and mix well.
5. Add the Chinese celery and mix until well-combined. Set aside.

Part 2: Make the wontons
1. Take one wrapper and put on the palm of your less-dominant hand.
2. Take a spoonful of the filling and place it in the center of the wrapper.
3. Bring the two opposing sides of the wrapper together.
4. Bring a pot of water to a boil. Add the wontons, cook until wontons are floating, about 10 minutes.

Part 3: Assembly
1. While the wontons are cooking, gather all the ingredients for the soup base in a large serving bowl.
2. Add wonton water to the soup base, gently mix until all ingredients have become well- incorporated.
3. Add the wontons to the soup.
4. You can serve it as is, or you can add a bit of chili oil on top.

Tip: Wontons freeze well, so you can make a big batch all at once. To freeze, prepare a half-sheet pan and line it with parchment paper. Place the wontons with the fold-side up, and leave about a quarter to half inch distance between each wonton when freezing. Leave the tray in the freezer for about one hour until the edges become solid. Enjoy your wontons anytime now!

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